

Earlier this year, the estate announced that Luca and Elena Penna Currado have been consulting at the property to help guide Leoneschi through the parcelization of her vineyards and to add a softer touch in the winery. I met with Luca Currado this summer, and he explained that most of the credit should go to Cecilia Leoneschi for her vision of creating a new Castiglion del Bosco that is focused entirely on the purity of fruit and terroir. Changes include using cover crops instead of working soils, canopy management to shade the fruit, different degrees of whole cluster fermentation and a barrel regiment that relies on larger, neutral vessels. Leoneschi's work is already quite noticeable in the wines, culminating in this stunning set of 2019s.





Brunello di Montalcino 2019

CERTIFIED ORGANIC VINEYARD

OVERVIEW

Our Brunello di Montalcino originates from Capanna vineyard, located in the north-west area of Montalcino. The peculiar characteristics of this vineyard, such as the natural isolation along with the altitude and the type of soil, which shows presence of clay shale and marl (Galestro rock), give to this prestigious wine a refined elegance as well as great personality.

WINEMAKING

The 2019 vintage was characterized by a dry winter, with below-average rainfall, which was then largely restored in the spring, in the cool and rainy month of May. Compared with previous vintages, summer was in no hurry to arrive, and when the July heat began to show, the sun was making its warmth known, but without exaggeration. The rains returned in late August, followed by a cool, breezy September that gave the grapes plenty of time for optimal ripening, with perfect healthy conditions. The harvest, exclusively done by hand, began on September 22nd and ended at the beginning of October.

Fermentation is slow and natural, without the aid of added yeasts. Maceration continues beyond the end of fermentation allowing the release of noble components from the skins. Aging takes place mainly in French oak barrels (30-50hl) for 24 months. Long bottle aging before release to the market.

TASTING

2019 Brunello is a great expression of a balanced vintage. The color is clear and vibrant to the eye. The intense nose plays on floral and herbal hints. In the mouth the tannins are balanced and well integrated, making a pleasant wine with enjoyable peaks of freshness. On the finish a clean and harmonious aftertaste.

VARIETALS 100% Sangiovese



This is really fine on the palate with wonderfully integrated tannins that give tension and focus. It's medium-bodied with lovely berry, cherry, cedar and spice. Peaches and flower stems, too. Creamy texture. Extremely long and vivid. Structured, but showing beautiful drinkability with wonderful balance and form. One to drink or hold.



The 2019 Brunello di Montalcino is a gorgeous interpretation of Northwest Montalcino terroir, with a darkly alluring bouquet of sage and rosemary giving way to crushed blackberries and stone dust. This opens with a lovely inner sweetness, perfectly balanced by crisp red fruits, mineral tones and a core of vibrant acidity. It finishes grippy and long yet surprisingly fresh, with a staining of primary concentration that lingers on and on. The 2019 was fermented using 70% whole cluster fruit.



Cherry, plum, leather, earth and tomato leaf flavors highlight this broad, beefy red, with iron and sanguine accents creeping in as this winds down on the finish. Succulent and long, with a dusty grip in the end. Best from 2027 through 2043.